

# WHITE HORSE

HOLME-NEXT-THE-SEA

Sunday

Bakery sourdough, chicken butter	4.5
Wild bass crudo, jalapeño	12.5
Glazed beetroots, Binham Blue, walnuts	8.5
Beef tartare, potato crisp	10
Brancaster Oyster	4.5 ea
Spiced crab val au vents	4.5 ea
Cheese & onion tart, black garlic	8
Pate en croute, mustard, cornichon	12
Roast sirloin of beef	25
Roast pork porchetta, apple sauce	23
Charred hispi cabbage & tofu, tomato, walnuts	17
Roast whole Norfolk chicken (to share)	48
<i>All served with Yorkshire pudding, roast potatoes, heritage carrots, seasonal greens</i>	
Whole plaice, sauce bonne femme	23
Shell-on king prawns, garlic, chilli	17
Hazlenut gnocchi, butternut Squash, Binham Blue	17
Cauliflower cheese	5.5
Heritage tomatoes	5
Bitter leaf salad	4.8
Triple cooked chips	4.8
Barbecued broccoli, chilli,	5
Norfolk Peer potatoes, seaweed	4.8

## – Supporting Independent Producers –

These are just a handful of local producers who share our commitment to quality & sustainability.

**Bread** - White Horse Bakery / Holme Next The Sea, Norfolk

**Pork** - Tim Allen / South Creak, Norfolk

**Burtens Butchers** / Saffron Waldon, Essex

**Oysters** - Brancaster Oysters / Brancaster Staithe, Norfolk

**Smoked salmon** - Staithe Smokehouse / Brancaster Staithe, Norfolk

**J.E Howard & Son Butchers** / Gayton, Norfolk

**Ice cream** - Lakenham Creamery / Norwich, Norfolk

**Lobster** - Billy Ward / Wells Next The Sea, Norfolk

**Cheese** - Mrs Temples Cheese / Wighton, Norfolk

**Dairy** - Fen Farm Dairy / Bungay, Norfolk

**Potatoes** - Heygate Farm / Swaffham, Norfolk

**Broccoli** - Bedlam Farm Organics / March, Cambridgeshire

**Strawberries** - Sharrington Strawberries / Sharrington, Norfolk

**Free range eggs** - Clarence Court / Lacock, Oxfordshire

We are part of the Sustainable Restaurant Association & been award 3 stars in the 2025 Food Made Good Standard.

